

Lake Elmo Inn

RESTAURANT

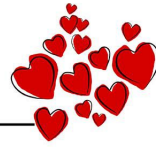
WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

COCKTAILS

ST. GERMAIN & CHAMPAGNE 10 Floral St. Germain Aperitif in a flute glass topped off with California Champagne and a berry	ROSEBUD 10.25 Vietti, Moscato d'asti and fresh blood orange puree, served in a fluted glass
LOVE ME DEW 15.75 Grey Goose Poir Vodka, St. Germain, topped with California Champagne, served in an up glass	NEGRONI 10.50 Classic cocktail with Midwest Gin, Campari, and Tosti Sweet Vermouth
BLOOD NOON 8.50 Peach High Noon, Vikre herbal liquor, Orangecello, and blood orange puree	"ESPRESSA" MARTINI 15.50 Sunshine Coffee Co. cold brew, Stoli Vanil Vodka, Mozart Chocolate, Tia Maria and Bailey's
LEI MARGARITA * 14.75 Jose Cuervo Gold Tequila with Grand Marnier, and sweet & sour	INN COSMO * 17.25 Grey Goose L'Orange Vodka, Cointreau, Grand Marnier, fresh lime, splash of cranberry juice
CUCUMBER JALAPENO MARGARITA * 12.75 Smashed cucumber and lime with cucumber jalapeno tequila, sweet & sour, sugared rim	AMERICAN HONEY MANHATTAN 15 Wild Turkey American Honey Bourbon & Vermouth, served up and garnished with an orange
CURTIS' SPECIALLY LEMON DROP MARTINI 15.75 Absolut Citron Vodka, Pierre Ferrand dry curacao, fresh lemon, splash of Sprite	KRIS' FAVORITE CELLO SPRITZ 12.75 Madison Avenue lemongello or orangecello mixed with Moscato D'Asti, and soda over ice
BLUEBERRY BOURBON FIZZ 13.50 House-made blueberry shrub, Old Forrester poured over ice and topped with soda	BASIL BISONGRASS LEMONTINI * 14.25 Zubrowka Bisongrass vodka, fresh lemon juice, basil simple syrup
RICHMOND RYE OLD-FASHIONED * 15.75 New Richmond Rye Whiskey, Madison Ave Orangecello & Angostura Bitters	WHEAT WHISKEY MULE 12.50 W Wheat whiskey, pomegranate juice, fresh lemon, cinnamon simple syrup
ANEJO OLD-FASHIONED 14 Grand Centenario Anejo and Inn old fashion mix	PALOMA 12.50 Jose Cuervo Tradicional Silver, fresh lime juice, and sparkling grapefruit soda



VALENTINE'S SPECIALS



CUPIDS HEART 11.50 Chambord, Mozart white chocolate, frozen raspberries, garnished with chocolate syrup	PORT BARREL AGED OLD FASHION* 17 Port Wine, Bourbon, and Rye with Orangecello
MOONLIGHT GODDESS 11 Stoli Rasp, Peache Matilde, orange juice, muddled lime and raspberries, topped with watermelon soda	MIDNIGHT MANHATTAN* 17.25 A barrel aged mixture of Pendleton Midnight blended whiskey and a touch of Sweet Vermouth
GOLDEN ARROW 12.50 J&B Scotch, Drambaue, Benedict, garnished with a Bing cherry	A DOZEN ROSES 13.50 Tito's Vodka, pomegranate juice, fresh lemon juice, rosemary simple syrup, charred rosemary sprig
AMORCITA "LITTLE LOVE" 11.50 Jose Cuervo Tradicional Silver, champagne, Bing cherry juice, fresh squeezed lemon and lime	CHOCOLATE COVERED CHERRY 14.50 Stoli Vanil, Orchard Cherry Liquor, and Mozart Chocolate served up

(* LEI Original)

